



**DIOStart aroma** — your individual flavour range

DIOStart aroma is a starter enabling individual flavour technology for your bakery products. The flavour-forming heating process (3 hours at 65°C) results in a diversity of natural flavourings and flavour precursors. You can design and prepare your personal dough ingredient, a flavour pre-dough. That is easy to achieve with your cereal products or flour and possibly added grains or seeds, water, and a small amount of DIOStart aroma. The product that results from the heating process is your own special AromaStück and by varying the added quantity you now have another instrument for adjusting the taste of your bread. The application possibilities ranging from fine tuning of the existing flavour to a product with a very characteristic taste.

Create a unique bread recipe with **DIOStart aroma** for:

- ▶ Forming a diversity of flavour precursors
- ▶ Natural sweetness through maltose forming
- ▶ Better water binding
- ▶ Greater oven rise
- ▶ Little or no use of premixes or baking improvers, or even clean label production.

**DIOStart pre-dough cultures are the most efficient way of producing premium baked goods.**

- ▶ Excellent product attributes without artificial ingredients
- ▶ 100% organic, vegan, kosher, and without genetic modification.

DIOStart pre-dough cultures guarantee top quality from the dough to the finished products.

**Suggested pre-dough plants**



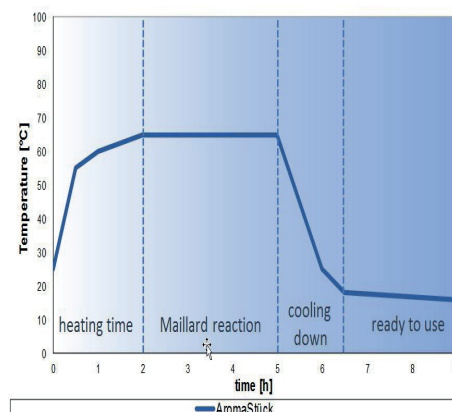


### Example of a recipe with DIOStart aroma

Basic recipe	Example
1 part rye flour	33 kg rye flour
2 parts water (TA 300)	66 kg water
0.02 parts DIOStart aroma	0.66 kg DIOStart aroma

### Method

- Mix the flour and any other dry ingredients with DIOStart aroma
- Place water in the machine
- Add the dry mixture including of DIOStart aroma and start the machine
- Heat the mixture (AromaStück) up to 65 °C and hold the temperature for 3 hours
- If coarse meal or whole grains are used, the AromaStück must be heated to 85 °C for 15 minutes after the three hours at 65 °C.
- In the case of meal or whole grains, the dough yield is 400.
- If the AromaStück is refrigerated to below 8 °C, the processing tolerance increases to 48 hours.



### Amounts of AromaStück to be added to the dough

Special rolls	3 - 12 %
White loaves, baguettes	10 - 15 %
Mixed wheat bread	8 - 12 %
Mixed rye bread	6 - 10 %
Rye bread	6 - 10 %
Rye meal bread	10 - 20 %

The following quantities are only intended as a guideline. They can be changed according to the flavour intensity you wish to achieve. Quantities of AromaStück to be added to the dough (percentages based on 100% cereal product (e.g. flour):

### Example of a recipe: mixed rye bread with 8% AromaStück

To a total of 10 kg flour, add 2.4 kg AromaStück. Reduce the quantity of flour mentioned in the recipe by 0.8 kg (8 %) and added the water by 1.6 litres. All the other ingredients remain unchanged. It may be possible to reduce the amount of malt in the recipe. Because using AromaStück results in good browning of the crust, reduce the baking temperature by 10 - 20 °C.